

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (currently amended) Method for improving to enhance the specific fat note in the taste and/or in the aroma and/or in the mouthfeel of a food with a reduced amount of fat making it more similar to the taste and/or aroma and/or mouthfeel of the corresponding full-fat food by providing only a minimal taste or specific note of a yeast extract itself by addition to the food of a yeast extract comprising free amino acids and at least 8% w/w of 5'-ribonucleotides.
2. (currently amended) Method to enhance the specific fat note in the taste and/or in the aroma and/or in the mouthfeel of a food with a reduced amount of fat making it more similar to the taste and/or aroma and/or mouthfeel of the corresponding full-fat food by providing only a minimal taste or specific note of a yeast extract itself by addition to the food of a yeast extract comprising free amino acids and according to claim 1 wherein the yeast extract comprises 5'-ribonucleotides in a range of between 10 and 50% w/w, preferably between 10 and 40% w/w, more preferably between 10 and 30% w/w of 5'-ribonucleotides.
3. (currently amended) Method according claim 1 wherein the yeast extract comprises 5'-guanine mono phosphate (5'-GMP) and [.] optionally 5'-inosine mono phosphate (5'-IMP) in a total amount of at least 4% w/w, preferably between 5 and 25% w/w, more preferably between 5 and 20% w/w, most preferably between 5 and 15% w/w.
4. (currently amended) Method according to claim 1 wherein the degree of protein hydrolysis in the yeast extract is at most 50%, preferably between 5 and 45%, more preferably

~~between 10 and 45%, even more preferably between 20 and 45%, and most preferably between 30 and 45%.~~

5. (currently amended) Method according to claim 1, wherein the ratio between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 3.5, ~~preferably at most 3, more preferably at most 2.5 and most preferably at most 2.~~

6. (currently amended) Method according to claim 1 wherein the ratio between the percentage (w/w) of protein in the yeast extract and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 12, ~~preferably at most 8, more preferably at most 6.5.~~

7. (previously presented) Method according to claim 1 wherein the yeast extract comprises an amount of sodium chloride of at most 8% w/w based on yeast extract dry matter.

8. (original) Food with a reduced amount of fat with an improved fat note in the taste and/or in the aroma and/or in the mouthfeel obtainable by adding to a food with a reduced amount of fat a yeast extract comprising free amino acids and at least 8% w/w of 5'-ribonucleotides.

9. (original) Food according to claim 8, which is a dairy product.

10. (original) Food according to claim 8, which is a bakery product.

11. (original) Food according to claim 8, which is derived from a fat or oil-product.

12. (new) Method according to claim 2 wherein the yeast extract comprises 5'-ribonucleotides in a range of between 10 and 40% w/w.

13. (new) Method according to claim 2 wherein the yeast extract comprises 5'-ribonucleotides in a range of between 10 and 30% w/w.
14. (new) Method according to claim 3 wherein the yeast extract comprises 5'-GMP and optionally 5'-IMP in a total amount of between 5 and 25% w/w.
15. (new) Method according to claim 3 wherein the yeast extract comprises 5'-GMP and optionally 5'-IMP in a total amount of between 5 and 20% w/w.
16. (new) Method according to claim 3 wherein the yeast extract comprises 5'-GMP and optionally 5'-IMP in a total amount of between 5 and 15% w/w.
17. (new) Method according to claim 4 wherein the degree of protein hydrolysis in the yeast extract is between 5 and 45%.
18. (new) Method according to claim 4 wherein the degree of protein hydrolysis in the yeast extract is between 10 and 45%.
19. (new) Method according to claim 4 wherein the degree of protein hydrolysis in the yeast extract is between 20 and 45%.
20. (new) Method according to claim 4 wherein the degree of protein hydrolysis in the yeast extract is between 30 and 45%.
21. (new) Method according to claim 5, wherein the ratio between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 3.
22. (new) Method according to claim 5, wherein the ratio between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 2.5.

23. (new) Method according to claim 5, wherein the ratio between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 2.

24. (new) Method according to claim 6 wherein the ratio between the percentage (w/w) of protein in the yeast extract and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 8.

25. (new) Method according to claim 6 wherein the ratio between the percentage (w/w) of protein in the yeast extract and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 6.5.